

IN THE CLAIMS

Cancel claims 7, 12 and 13

Please substitute the following amended claims for corresponding claims previously presented. A copy of the amended claims showing current revisions is attached.

1. (Amended) An edulcorating soluble composition in the form of a powder containing from 50 to 98% by weight of at least a non gelating alimentary fiber and from 0.2 to 50% by weight of at least one sweetener, wherein said composition has an apparent density of from 400 to 600 g/l.

9. (Amended) A composition according to claim 8 wherein said at least one synthetic sweetener is present in amounts of 0.5 to 5% of the weight of said non gelating alimentary fiber.

14. (Amended) A method according to claim 16 wherein said effective amount is from 1 to 10% by weight of the drink.

15. (Amended) A method according to claim 16 wherein said cold or hot drink is coffee, espresso coffee or chocolate.

Add the following new claims 16-26.

16. (New) A method for sweetening a cold or hot drink, said method comprising the addition to the drink of an effective amount of an edulcorating soluble composition containing from 50 to 98% by weight of at least a non gelating alimentary fiber and from 0.2 to 50% by weight of at least one sweetener, wherein said composition has an apparent density of from 400 to 600 g/l.

17. (New) A method according to claim 16, wherein said composition has an apparent density of from 430 to 550 g/l.

18. (New) A method according to claim 16, wherein said composition is in powder form.

19. (New) A method according to claim 16, wherein said non gelating soluble alimentary fiber is inulin.

20. (New) A method according to claim 19, wherein inulin is present in admixture with chitosan.

21. (New) A method according to claim 16, wherein from 10 to 13% by weight of the composition itself has a granulometry of 400-800  $\mu\text{m}$ , from 30 to 50% by weight of the composition itself has a granulometry of 200-400  $\mu\text{m}$  and from 8 to 16% by weight of the composition itself has a granulometry lower than 100  $\mu\text{m}$ .

22. (New) A method according to claim 16, wherein from 16 to 12% by weight of the composition itself has a granulometry of 400-800  $\mu\text{m}$ , from 35 to 45% by weight of the composition itself has a granulometry of 200-400  $\mu\text{m}$  and from 9 to 15% by weight of the composition itself has a granulometry lower than 100  $\mu\text{m}$ .

23. (New) A method according to claim 16 wherein said at least one sweetener is a synthetic sweetener.

24. (New) A method according to claim 23 wherein said at least one synthetic sweetener is present in amounts of 0.5-5% of the weight of said non gelating alimentary fiber.

25. (New) A method according to claim 16 wherein said at least one sweetener is a natural sweetener.

26. (New) A method according to claim 25 wherein said at least one natural sweetener is present in amounts of 1-20% of the weight of said non gelating alimentary fiber.